

Souvenir
DU
Restaurant Antoine



FONDE EN 1840

ROY L. ALCIATORE, PROPRIETOR

713-717 ST. LOUIS STREET

NEW ORLEANS, LA.

Antoine's Is to New Orleans What Belmonico's Was to New York or The Cafe Anglais to Paris.

The home of good cheer.

The home of fine cooking.

The place where trouble and tribulations are left behind.

The place "par excellence" for the gourmet, because there is always something new for the refined senses.

New dishes, new seasoning, new presentation of eatables.

What you can get elsewhere you can get at Antoine's.

But some things you can get at Antoine's you can not get elsewhere, because they are special concoctions of the culinary art, prepared under the master's eye.

Eating at Antoine's is like getting a new start in life. You go in with the blues and leave with rosy impressions.

Surroundings

Those who have never partaken of a meal at Antoine's invariably picture the place gorgeously decorated with all the bright colors of the rainbow; with gold, silver and bronze leaf plastered in the very recesses of the ceiling; with a select band playing popular music of excerpts of the Operatic masterpiece; with footmen in princely livery opening the carriage doors, and grooms to take care of the clocks.

None of all that.

Antoine's is today what it was at its inception—an immaculately clean place, with tableware and linen of the severe solid home-like type and attentive noiseless waiters, who speak many tongues because they have learned their avocation on both continents.

No deafening brass bands between courses. When you go to Antoine's it is to give your palate an undisturbed treat.

That is why the place is unique and in a class of its own.

Had Brillat-Savarin lived a century later he would undoubtedly have referred to Antoine's in his "Physiologie du Gout" because it is that particular atmosphere of the place which enhances the artistically prepared dishes and develops to the highest degree the gastric fluids.

Not to have eaten at Antoine's is almost saying that you have never been to New Orleans.





Antoine Alciatore

Founder - 1840 to 1885.

Founder of the house of Antoine, who seeking his fortune in America came to New Orleans and founded in the year 1840 the Restaurant Antoine. Beginning in a small way, it was not long before Antoine's was a byword for all that stands highest in the culinary line. His talents won for him an enviable reputation and the little restaurant flourished. Antoine went back to France, his native land, to die, and he left the business in the hands of his son, Jules.



Jules Alciatore

Proprietor - 1885 to 1930.

Jules, a fit successor to his illustrious father, took charge of "Les affaires" and since he too made his studies in the land of his father, the house of Antoine again prospered under his guiding hand, and today, it enjoys an international reputation wherever people gather to discuss the gentle art of eating in its many and diverse forms. Jules, before his death placed the active management of the restaurant in the hands of his son, Roy.



Roy Alciatore

Present Proprietor - 1930 to —.

Roy, grandson of Antoine Alciatore, and present proprietor, was born and reared in America, in modern age, but nevertheless retains those qualities which he inherited from his grandfather and father in the gastronomic line, and due to the able tutelage of his father, Jules, is a fit successor to carry on the name of Antoine to still greater heights.



Madame Antoine Alcistore

1824 - 1914

Did You Know This About The Restaurant Antoine?

That in 1940 Antoine's Restaurant celebrated its 100th year of uninterrupted service to the gourmets of the world under three successive generations of the Alciatore family, Founder Antoine Alciatore, Son Jules Alciatore and Grandson Roy Alciatore and present proprietor.

That Antoine's gallery of celebrities contains over two thousand autographs and pictures of the distinguished visitors who have dined at Antoine's.

That besides the main dining room, Antoine's has 15 other dining rooms available for banquets and private parties of two to two hundred guests.

That the old fashioned Welsbach gas mantles provide the only source of heat in the main dining room, even in the coldest of winter.

That the huge plate glass mirrors in the main dining room were formerly in the grand Ball Room of the famous old St. Louis Hotel, and were imported from France.

That until a few years ago, sand covered the floor in the main dining room and that sawdust still covers the floor in Antoine's famous Mystery Room.

That the 1840 Room is a reproduction of an original early Antoine's private dining room and contains oil paintings of Antoine and Mrs. Antoine Alciatore, old menus dating back to the early 80's and old theatre programs containing Antoine's advertisements as far back as 1852 besides the original pair of baby shoes worn by the founder of Antoine's.

That the Chef, waiters and other employees have been with Antoine's for many years, many of them having begun their career there and ended it there after a lifetime of faithful service.

That the bus boys must serve an apprenticeship of 10 years before they are eligible to become waiters, that the present headwaiter has been with Antoine's for 40 years, and that his predecessor served the house for 50 years.

That the same menu has been in use at Antoine's for the past 50 years, being used summer and winter, for luncheon and for dinner, day in and day out, year in and year out. It is the only menu used at Antoine's and is printed entirely in French.

That the customer's orders are taken without the aid of paper and pencil, and entirely by memory, and it is seldom that errors or omissions occur.

That when serving our famous Cafe Brulot Diabolique and Crepes Suzette the lights are dimmed so that our guests may feast their eyes on the beautiful blue flame of the burning brandy.

That the Oysters a La Rockefeller at Antoine's were so named because of the extreme richness of the sauce, because at the time the elder Rockefeller was then the richest man in the world.

That Pompano en Papillote was especially created in honor of a distinguished French Balloonist who was entertained at Antoine's, the paper bag being fashioned to resemble the inflated gas bag of a balloon. Its main purpose however is to retain the seductive flavors of the fish while it is cooking.

That over 1,080,000 orders of Oysters a La Rockefeller have been served at Antoine's since 1899 when this dish was invented by Jules Alciatore, and since there are

5 oysters to an order the total number of actual oysters is 6, 480,000.

That most of the cooking is done with coal on a French Range, which range was purchased a few years ago to replace its predecessor which had been in continuous use in the Antoine's kitchen for over 40 years.

That the original Marble Mortar, hollowed out from a gigantic piece of stone is still in use at Antoine's since the founding of the restaurant, and that over a dozen pestles made of lignum Vitae the hardest known wood have been completely worn down in all these years, in this same mortar.

That the Dungeon, a private dining room at Antoine's, was so named because it was actually used as such during the Spanish occupation of New Orleans.

That the private library at Antoine's contains over 400 cook books, books on wine, and other related subjects, some of which are over 200 years old and one old tome dating back to the year 1659.

That Antoine's boasts of having one of the finest cellars in the country containing rare wines from many different countries and nationalities, the stock carried at all times numbering well over 5,000 bottles, the oldest dating back to 1884. The oldest brandy dating back to 1811.

That the success of Antoine's is due to the fact that greater stress is placed on the food and cuisine than on decorations, and that there are no disturbing influences such as music and dancing to interfere with the enjoyment of dining and wining.

That Antoine's believes that foods and wines are inseparable and for this reason will not serve wines and liquors to people who do not care to eat. For this reason Antoine's does not have a bar or cocktail lounge. It is the people who drink without eating who become paralyzed by alcohol.

That a restaurant is made, not born, and while it takes a hundred years to acquire a reputation, it only takes six months to lose it.

That if you are in a hurry, it is useless to waste your time in a first class restaurant. Time is a necessary element in the proper preparation of food, and if you cannot spare the time, you are better off at the corner drug store, where they will dish you out an already prepared sandwich in short order, and it will probably taste better than a complicated culinary concoction thrown together in less than the required time. Hurry enters not into the mind of the gastronome.

That good food is a restaurant's only worthwhile ad, and all the gold leaf, dim lights and soft music in the world cannot compete with a refined palate.

That cheap prices and good cuisine do not go together. Cheap prices mean cheap materials. A humble hen has never yet been known to lay an egg that hatched out into a pheasant, and neither will a sandwich ever take the place of a skillfully prepared dish.

When Antoine's was established in 1840 there were no electric lights, no automobiles, no moving pictures, no radio, no airplanes, no telephones and no elevators.

That if you visited Antoine's in the early days, you probably dressed by the light of an oil lamp, you sent a messenger by foot to make a reservation for you, you probably arrived in a carriage, you probably asked the waiter with a long moustache what dish was special for the day as there were no printed menus then.

Distinguished Guests

In the Spring of 1940 Antoine's Restaurant celebrated the completion of one hundred years of uninterrupted service in catering to the gustatory needs of lovers of the cuisine. The following list of distinguished guests who have visited Antoine's the past century is mute evidence of the fame which the House of Antoine enjoys throughout the world.

Ex-President Franklin D. Roosevelt, Ex-President Theodore Roosevelt, Ex-President William H. Taft, Ex-President Calvin Coolidge, Ex-President Hebert Hoover, Marechal Foch, General Boulanger, Admiral Richard Byrd, J. W. Weeks, Ex-Secretary of War, George H. Dern, Ex-Secretary of War, L. W. Roberts, Jr., Ex-Assistant Secretary of the Treasury, Ray Lyman Wilbur, Ex-Secretary of the Interior, Commodore Ernest Lee Jahncke, Ex-Asst. Secretary of the Navy, General John J. Pershing, General J. Harrod, General Smedley Butler, Brigadier General J. H. White, Brigadier General Ray H. Fleming, Major General George Van Horn Moseley, Captain James J. Van Zandt, Major General J. L. Schley, Chief of Engineers, U. S. A., Lieutenant J. M. Ocher and Lieutenant H. L. Challenger of the "U. S. Submarine S-10", Captain W. L. Ainsworth, Colonel Frank Evans, U. S. M. C., Thomas Jefferson Coolidge, Ex-Undersecretary of the Treasury, Henry A. Wallace, Secretary of Agriculture, Nellie Tayloe Ross, Director of the U. S. Mint, U. S. Attorney General Frank Murphy, Marvin H. McIntyre, Secretary to Ex-President Roosevelt, Rear Admiral H. H. Christy, Vice Admiral R. A. R. Flunkett-Ernle-Ernle-Drax, Commander of West Indies British Squadron, Rear Admiral Arthur J. Hepburn, Rear Admiral E. B. Fenner, Vice-Admiral Edward Pettengill, Vice Admiral Edward Campbell, Rear Admiral Hayne Ellis, Commander Louis J. Gulliver, U. S. Frigate "Constitution," Captain H. C. C. Blagrove, Captain Benjamin Dutton, Commander Charles E. Rosendahl, Captain G. S. Burrell, C. F. C., Commander Paul Auphan of the "Jeanne d'Arc," Admiral Culverius, Commander A. N. Addoms, U. S. S. "Moffett," Rear Admiral G. J. Rowcliff, Commander Alejandro Salinas San Roman, Chilean Ship "Rancaqua," Lieutenant Commander Neville Levy, U. S. N. R., Lieutenant Commander Paul Serpette, French Ship "d'Entrecasteaux," Lieutenant Commander Paul Broussant, French Submarine "Ouessant," Lieutenant Pierre Le Creux, French Submarine "Agosta," Captain J. S. Abbott, Rear Admiral H. V. Butler, Captain A. B. Reed, Commander Cristobal Gonzales Allery Acebal, Spanish Ship "Juan Sebastian de Elcano," Lieutenant Commander H. R. Thurber, Lieutenant Commander Albert Casanova Gonzales, Cruiser "Cuba," Rear Admiral P. A. Rossiter, Surgeon General USN, Commandant Gonet, Capt. Louis Sable, Naval Attache at Washington, French

Ambassador George Bonnett, English Ambassador Sir Esme Howard, French Ambassador Paul Claudel, German Ambassador Dr. Hans Luther, Royal Italian Ambassador Augusto Rosso, French Ambassador J. Jusserand, Greek Ambassador Demetrios Sicilianos, Royal Italian Ambassador Fulvio Survich, Abdel Waham Pasha, Egyptian Undersecretary of State, Captain Joao Alberto Lins de Barros, Brazilian Cabinet Member, President Anastasio Somoza of Nicaragua, Harry L. Hopkins, W. P. A. Chief, J. Edgar Hoover, F. B. I. Chief, Howard O. Hunter, W. P. A. Administrator, Archibald MacLeish, Librarian of Congress, F. V. Sorrels, Chief of Secret Service, Colonel E. W. Starling, Chief of White House Secret Service, Donald Richberg, Ex-Ambassador Hoffman Philip, Honourable Gerald Drew, Nathan Strauss, Chief Housing Administrator, Dr. Leon De Bayle, Minister of Nicaragua, Supreme Court Justice Felix Frankfurter, Lloyd C. Griscom, Former Ambassador, Jefferson Caffery, Ambassador to Brazil, Harper Sibley, U. S. Chamber of Commerce, O. John Rogge, Assistant Attorney General, Major General Charles Macon Wesson, Chief of Ordinance U. S. A., Colonel E. P. Pierson, Lieutenant Commander John J. Patterson, U. S. N., Commander Arnold E. True, Commander W. A. Griswold, Lieutenant Commander Touseh, Lieutenant Commander P. G. Voge, Lieutenant Commander Beverly Harrison, Lieutenant Commander J. C. Belock, Lieutenant Commander E. A. Taylor, S. D. Embick, Lieut. General Commanding III Army, Major General James B. Allison, U. S. A.

Capt. T. H. Thompson, r., Acting Commander of the Eighth Naval District, Vice-Admiral Julio Allard P. of Chile, Vice-Admiral Jose Machado de Castro E. Silva, Chief of the Naval General Staff of Brazil, Vice-Admiral Jose Guisasola, Chief of the Naval General Staff of Argentina, Rear Admiral Gustavo A. Schroeder, Chief of the Naval Staff of Uruguay, Rear Admiral Carlos Rostaide G. del V., Chief of the Naval General Staff of Peru, Commodore David Coello Ochoa, Director General of the Fleet of Mexico, Captain Julio Diez Arguelles y Fernandez Castro, Chief of the Naval General Staff of Cuba, Colonel Francisco Tamayo Cortez, Chief of the Naval General Staff of Colombia, Commander Cesar A. Mongollen Cardenas, Commandant General of the Navy of Ecuador, Commander Antonio Picardi, Chief of the Naval General Staff of Venezuela, Commander Ramon Diaz Benza, Director General of the Navy of Paraguay, Major General John K. Kerr, Major Gen. Edmund B. Gregory, U. S. Quartermaster, General Francisco Doria Paz, Chairman Mexico City Council, Milo J. Warner, National Commander of American Legion, D. W. Tracy, Assistant Secretary of Labor, Major General Preston Brown, Brigadier General Hugh Matthews, Frank Knox, Secretary of the Navy, William Green, President American Federation of Labor, A. G. Black, Farm Credit Administrator, Lieutenant General H. J. Grees, Commanding Third Army, E. Portes Gill, Ex-President of Mexico, Commander Walter Whitfield Webb, U. S. Navy, Presidential Candidate Thomas E. Dewey, Barton K. Yount, Major General U. S. A., Lieutenant Commander Russell Holderman, Claude R. Wickard, Undersecretary of Agriculture, Lieutenant Commander Charles H. Quinn, U. S. N., Abd El Wahab Darwood Bey, Egyptian Ambassador General Roberto Reyes, Nicaraguan Minister of War, U. S. Solicitor General Francis Biddle, Rear Admiral A. T. Bearegard, U. S. N.

DIGNITARIES

Senator John H. Bankhead, Senator William Gibbs McAdoo, Senator Gerald P. Nye, Senator Henrick Shipstead, Senator Bennett Champ Clark, Senator John H. Overton, Senator Allen J. Ellender, Senator Theodore Bilbo, Senator Robert Mouton, Senator Harry D. Wilson, Senator J. K. Griffith, Senator A. Leonard Allen, Senator Rene de Rouen, Governor David Schlotz of Florida, Governor A. B. Chandler of Kentucky, Governor J. V. Allred of Texas, Governor Huey Pierce Long, Governor Earl K. Long of Louisiana, Governor L. White of Mississippi, Governor A. W. Norblad of Oregon, Governor Arthur H. James of Pennsylvania, Representative Richard M. Kleberg, Representative Paul H. Maloney, Congressman Frank Reid, Congressman Wright Patman, Mayor James J. Walker of N. Y., Mayor Fiorella La Guardia of N. Y., Mayor William Hale Thompson of Chicago, Mayor Edward J. Kelly of Chicago, Mayor Bernard Dickman of St. Louis, Mayor Angelo J. Rossi of San Francisco, Mayor Gryce B. Smith of Kansas City, Mayor Thomas L. Holling of Buffalo, Mayor Robert S. Maestri of New Orleans, Mayor Martin Behrman of New Orleans, Archbishop Joseph Francis Rummel, Patrick Cardinal Hayes, Monsignor Peter M. H. Wynhoven, Leon C. Phillips, Governor of Oklahoma, Senator D. Worth Clark, Governor Sam H. Jones of Louisiana, Senator Daniel A. Reed, Congressman Harold E. Stassen.

Governor Homer Adkins of Arkansas, Governor Spessard Holland of Florida, Governor Burnet R. Maybank of South Carolina, Governor Frank M. Dixon of Alabama, Governor J. Melville Broughton of North Carolina, Governor Paul B. Johnson of Mississippi, Governor M. D. Van Wright of Michigan, John B. Gage, Mayor of Kansas City, Congressman Frank C. Osners of New York City, Congressman F. Edward Hebert of Louisiana, Senator Charles L. McNary of Oregon, Maurice J. Tobin, Mayor of Boston, Payne Rotner, Governor of Kansas, Senator D. Work Clark of Idaho.

NOTABLES

Rene Soulange Teissier, Consul General of France, Fernan Gobet, Belgian Consul, Dr. Ludovico Censi, Italian Consul, Edmundo Aragon, Mexican Consul, Nicaragua, Robert M. Cohan, British Consul, H. Stamford London, British Consul, Julio Holguin, Consul of Columbia, Dr. Wacław Garonski, Consul of Poland, Dr. Francisco Banda, Consul of Ecuador, F Gordon Rule, British Consul, Dr. Charles J. Hollub, Consul of Czechoslovakia, Count Jean de La Gresse, French Consul, Rene Relage, French Consul, Dr. Vitale Galina, Italian Consul, Dr. Ludovico Censi, Italian Consul, Edmundo Aragon, Mexican Consul, Jayme de Brito, Brazilian Consul, Jean Delalande, Consul General of France, A. J. Rodgers, British Consul, Andrew Jackson Higgins, Consul of Ireland.

NOBILITY

The Grand Duke Alexis, brother of the Czar of Russia, Prince and Princess Achille Murat, Count and Countess Charles de Pesluan, Count Marcel le Becas, Count Mercier de Caladon, Marquis de Crequi Montfor de Courtivron, Prince Francois de Bergeyck of Belgium, Count and Countess de Castellani, Count Jean Michel Cressaty, Baron and Baroness Rodolphe de Schaunsee, Prince Louis Ferdinand Hohenzollern, Count Tullio Carminati di Brambilla, Baron Andre Van Ravre of Belgium, Sir Herbert and Lady Marler of Canada, The Marquis of Donegall, Lord Godfrey Walter Phillimore, Lord Henry Mackinnon Raikes, Lord and Lady Swinfen, Admiral Sir Reginald Hall, Lady Dent of London, Lady Sonja Cyers of Ireland, Count Aldo Castellani, Charles Guy Finke Greville, Earl of Warwick, Marquis and Marchioness Gian Gerolamo Chiavari, Lord Marley, Count Albrecht Von Bismark, Princess Von Bismark, Baron on Mumm, Baron Richard Von Schrenk, Count Charles de Gramont, Lady Nelson of London, Baron W. A. Humboldt, Count Teofilo Rossi di Montelera, Sir Anthony Lindsay Hogg, Sir William and Lady Max Muller, Count and Countess David A. Constantini, Grand Duke Dimitro, Sir and Lady Benjamin Drage, Count and Countess Robert Jean de Vogue, Le Duc de Levis Mirepoix, Thelma Furness, Lady Hadfield, Grand Duchess Marie of Russia, Prince and Princess Zalstem Zalesky, Sir Joseph Robinson of South Africa, Baron Von Falkenstein, Princess Alexis Obolensky, Prince Alexis Obolensky Princess Alexis Obolensky, Jr., Marquis de Talleyrand, Indian Princess Te Ata, Lady Gay Nicolaysen, Count Ivan Podjournsky, Sir Henry Getty Chilton, Countess Furstenburg, Countess Zappala.

AVIATION

Transatlantic Fliers Dieudonne Costes and Le Brix, Transatlantic Fliers Wiley Post and Harold Gatty, Speedflier James "Jimmy" Doolittle, Speedflier Roscoe Turner, Captain and Ace Eddie Rickenbacker, Transatlantic Flier "Dick" Merrill, Francesco de Pinedo, Captain Alex Papina, Clyde Pangborn, Lowell Yerex, James G. Hatzlip, Admiral Richard Byrd, Michel de Troyat, H. S. "Hank" Jones, Carlton Putman, C. R. Smith, Colonel Edgar Gerrell.

CELEBRITIES

Sir Thomas Lipton, Mr. and Mrs. W. K. Vanderbilt, Mrs. Franklin D. Roosevelt, Emily Roosevelt, Mrs. Warren G. Harding, Mrs. Woodrow Wilson, Alfred M. Landon, Theodore Roosevelt, Jr., Archie Roosevelt, Mr. and Mrs. Elliott Roosevelt, Herbert Hoover II, Curtis B. Dall, John J. Raskob, Charles M. Schwab, Mrs. Gloria Morgan Vanderbilt, Roy Chapman Andrews, Carter Glass, Jr., Mr. and Mrs. Jierre Clemenceau, Judge Edward Fabre Surveyor of the Canadian Supreme Court, Raymond Orteig, donor of the Lindbergh prize, John Ringling, John Ringling North, Judge Pierre Crabites, John W. (Bet a Million) Gates, Joel Chandler Harris, Otto Kahn, Franklin L. Patton, John Drew, Walker Hale, Louise Cleeser Hale, Jules Bache, Helen Keller,

Elizabeth Arden, Dexter Felows, Harvey S. Firestone, Jr., Liberty Knickerbocker, Isabel Sloane, Mrs. Martin Johnson, Frank (Bring 'em Bick Alive) Buck, Rosenwald, Mrs. Harrison Williams, Florence B. Gould, A. P. Giannini, Charles B. Gay, James B. Conant, President of Harvard, Adolph Ochs, Harold F. McCormick, Paul Doumont, N. B. C., Mr. and Mrs. Lenox R. Lohr, President N. B. C., Major Bowes, Dr. Roger Bigelow Merriman of Harvard, Dr. Christian Gauss of Princeton, Dr. Harold Dodds, President of Princeton, Dean C. E. Clark of Yale, Dr. Edward James McCormick, P. P. O. E., Mr. and Mrs. Ely Culbertson, Geraldine Rockefeller McAlpin Webster, Clyde R. Place, Architect of Rockefeller Center, W. P. Filmer, builder of San Francisco bridge, Major Max Oser, A. Atwater Kent, W. Seward Webb, Frances Drexel Munn, Mary Munn, C. A. Munn, Mrs. Huey P. Long, Nathan Pereles, President of the Harvard Clubs, Dr. Rufus C. Harris, President of Tulane, Dr. Roscoe Pound of Harvard, Justice Henry T. Lummus, Dr. Rene Cruchet of Paris and Bordeaux France, Dr. Hans Groedel of Berlin, Andre Lafargue Chevalier of the Lgion of Honor, Andre Chevrillon, President of l'Academie Francaise, Fortunat Strowski, Raymon Laurent, Mayor of Paris, France, Firmin Roz l'Institut Francaise, Gabriel Louis Jarray, President of the French La Salle Delegation, Dr. Fernand Bruneryne, Paris Municipal Council, Jules Destombes, Academic de Sciences, Algedius Fauteux, President of the Montreal Historical Society, Gabriel Lugot, Chef of the Waldorff Astoria, Charles Baron, French Chamber of Deputies, Charles Holt of "Time," Otto Hagel of "Life," George Buford Lorimer of "Saturday Evening Post," Mr. D. J. Von Balluseck, Amsterdam Holland, Jean Jarandoux, French Minister of Affairs, Louis Mouquin, Miss Marion Huntington, Colonel Albanus Phillips, Frederick Stinchfield, President American Bar Association, Mary Cable Dennis, Gloria Baker, Mr. Charles Bedaux, Roger R. Grillon, Mrs. Dodge Sloan, Miss Anna Mae Tracy, Kelvin Cox Vanderlip, M. Diamant Berger, Andre Geraux "Pertinax," Steve Hanagan, Hugh Bailie, President United Press, Mr. and Mrs. Julian Street, Mr. and Mrs. Andre L. Simon, President Wine and Food Society, Laicadio Hearn, J. George Frederick, President Gourmet Society, Paul Henkel, Society of Restaurateurs, John B. Kennedy, N. B. C., Booth Tarkington, Joseph Ziegler Leiter, Sigmund Spaeth, Mrs. Alice Roosevelt Longworth, Dean E. J. Kyle, A. and M. College, Mr. B. H. Winchell, Donald E. Baruch, Perry Moore, Colonel Robert Guggenheim, Allan Hoover, Joseph Simard of Canada Thomas A. Beck, Richard C. DuPont, Professor Adolph Meyer of Johns Hopkins, Rebecca P. Guggenheim, Lilly Dache, Elsa Schiaparelli, Grace E. Smith, President National Restaurant Association, Mrs. George Washington Kavanaugh, Dr. H. Winett Orr, Dr. Arthur Steindler, David Dubinsky, Harry Worchester Smith, W. R. Steinway, Peggy de Gripenberg of Helsinki, Finland, Roald Amundsen, Jules Charboneau, Sol Rosenblatt, General Council Democratic Party, Ercole Marchisio, James M. Eaton, Albert A. McVettie, President National Restaurant Association, J. M. Gillette, K. T. Keller, F. M. Bellanca, Ruth Draper, Leo McDonald.

SPORTS

James "Gentleman Jim" Corbett, John L. Sullivan, Jack Dempsey, George Carpenter, Primo Carnera, Max Baer, "Bugs" Baer, George M. Lott, Jr., Martin Plaa, Vincent Richards, Don Budge, Ellsworth Vines, Bill Tilden, Henri Cochet, Ty Cobb, Chuck Klein, Lefty Gomez, Bob Feller, Roy Weatherby, Christy Mathewson, Babe Ruth, Roger Peck inpaugh, Larry Gilbert, Oscar Vitt, Bill Terry, Jimmy Foxx, Alva Bradley, Gerry Nugent, William Harridge, Mel Ott, Johnny Gice, Danny Shute, Johnny Revolta, Paul Runyan, Bennie Hogan, Henry Picard, Zell Eaton, Lloyd Mangrum, Dick Detz, Ed Dudley, Freddie Haas, Jr., Fred Corcoran, Frank Walsh, Gus Novotny, John Dawson, Gene Sarazen, Rube Albaugh, Horton Smith, Lawson Little, Jimmy Thompson, Harry Cooper, Bobby Jones, Sam D. Perry, Knute Rockne, Andy Kerr, Amos Alonzo Stagg, Fritz Crisler, Red Dawson, Bernie Bierman, Earl "Red" Stick, Byron "Whizzer" White, Art Rooney, Kenesaw M. Landis, Glen "Slats" Hardin, Ted Cox, Pat O'Shaughnessy, Eddie Reed, Jim Crowley, Homer Norton, Walter Hagen, Al Barbee, Charles A. Hare, Frank McCormick, Frank Leahy, Betty Jameson, Webster N. Jones.

OPERA AND MUSIC

Adelina Patti, Geraldine Farrar, Jenny Lind, Sarah Bernhardt, Enrico Caruso, Emma Calve, Ricardo Martin, John McCormick, Mary Lewis, John Charles Thomas, Mary McCormick, Marion Talley, Richard Crooks, Enid Szanton, Sidney Rayner, Lawrence Tibbett, Giovanni Martinelli, Enzo Pinza, Nino Martini, Elizabeth Reithberg, Terbet Janssen, Bruna Castagna, Grace Moore, Maria Gambrelli, Nastalie Bodanova, Joseph Bentoneli, Nelson Eddy, Lily Pons, Richard Ronnelli, Gladys Swathout, Anna Pavlova, The Great Nijinsky, Leopold Stokowski, Eugene Ormandy, Fritz Kreisler, Grego Platigorsky, Valdimir Golschmann, Jascha Heifetz, Arthur Zack, Gennaro Papi Pasquale Amatar, Louis Hasselmans, Edward Johnson, General Manager Metropolitan Opera Assn., Edward Ziegler, Assistant General Manager, Earle R. Lewis, Assistant General Manager, Chorus Master Fausto Cleva, Leo Silvera, Ida Krehm, Joseph Knitzer, Jeanette MacDonald, Helen Jepson, Ernest McChesney, George Bariere, Jeanne Foedor, Allan Jones, Alma Milstead, Lawrence Melchoir, John Brownlee, Eleanor Painter Strong, Efrem Kurtz, Ballet Russe, Licia Albanese, Josephine Antoine Jormila Novotna Sari Biro, Kathleen Kockhart Manning.

STAGE

Alfred Lunt, Lynn Fontaine, Helen Hayes, Margaret Angelin, Lou Tellegen, Lillian Russell, Della Fox, Joe Jefferson, Fritzi Scheff, DeWolfe Hooper, Maude Adams, Julian Eltinge, Edwin Booth, Lawrence Barrett, Constant Coquelin, Evan Burrows Fontaine, Izetta Jewel, Cornelia Otis Skinner, Catherine Cornell, Tallulah Bankhead, Guy Bates Post, Katherine Standing, Guy Robertson, Richard Mansfield, Ethel Barrymore, Basil Rathbone, Frank Crumit, Julia Sanderson, Florenz Ziegfeld, Marjorie Rambeau, Walter Hampden, Gus Van, Georgie Hale, Leo Feist, Mack Gordon, Harry Revel, Nikita Balieff, Lou Irwin, Herman the Great, Howard Thurston, Marcella Piwers, Eric Linden, Bernice Claire, Frances Lederer, Margola Gilmore, E. H. Sothern, Edward Everette Horton, Katherine Hepburn, Billy House, Gertrude Lawrence, Dorothy Cormingole.

CINEMA

Mary Pickford, Marquerite Clark, Eugene O'Brien, Charles Spencer Chaplin, Douglas Fairbanks, Lew Cody, Richard Barthelmess, William S. Hart, Betty Compton, Theda Bara, Rod LaRocque, Esther Ralston, Ricardo Cortez, Ann Harding, Roscoe "Fatty" Arbuckle, Irene Rich, Cathryn Carver, Adolf Menjou, Grant Withers, George O'Brien, Warner Baxter, Anita Stewart, Tom Geraghty, Jack Mulhall, Tully Marshall, Jack La Rue, Jack Warner, Nick Stuart, Sue Carol, John Bunny, Marie Dressler, Jimmy Dunn, Gail Patrick, Andy Devine, Charley Chase, Margot, Grahame, Buddy Rogers, Errol Flynn, Jeanette McDonald, Gene Raymond, George Brent, Frank McHugh, Phillips Holmes, Evelyn Keys, Alan Mowbray, Eugene Palette, Dolores Costello Barrymore, George Bancroft, John Mack Brown, Roscoe Karns, Margaret Livingston, Allen Jenkins, Steffi Duna, John Carroll, Roscoe Ates, Collen Moore, Virginia Bruce, Tullio Marminati, Johnny Weismuller, Leo Carrillo, Jack Benny, Judy Garland, Paulette Goddard, Joel McCrea, Frances Dee, Margaret Tallichet, Bill Gargan, Buddy Ebsen, Randolph Scott, Richard Arlen, Patsy Kelly, Geraldine Dvorak, Grady Sutton, Buster Keaton, Mary Healy, Dorothy Lamour, Dooty Dell, Joe Brown, Anna Neagle, Al Jolson, Eddie Cantor, George Jessel, Harry Richman, Leah Ray, Helen Morgan, Ethrelda Leopold, David Niven, Joseph Callela, Jean Bello, Bob Burns, Wallace Berry, ackie Coogan, Erik Rhodes, William Boyd, Polly Moran, Jean Murat of France, Robert Cummings, Leatrice Joy Gilbert, Shirley Reid, Constance Moore, Mischa Auer, Bruce Cabot, Roland Young, Hugh Herbert, Groucho Marx, Helen Vinson, John Sheffield, Deanna Durbin, Charles Laughton, Peggy Moran, Virginia Dale, Shirley Krebs, Walter Pidgeon, Gail Drexel.

ORCHESTRA LEADERS AND SINGERS

Fred Waring, Ted Lewis, Joe Venuti, Glenn Miller, Frankie Masters, Phil Harris, George Olsen, Abe Lyman, Rar Wilde, Art Kassel, Shep Fields, Tom Gerum, Al Donahue, Jack Fulton, Ben Bernie, Jimmie Grier, Lani McIntyre, Red Nichols, Clyde Lucas, Rudy Vallee, Roger Wolfe Kahn, John E. Hamp, Ted Weems, Guy Lombardo, Charles Barnet, Paul Whiteman, Smith Ballow, Benny Meroff, Irving Aaronson, Henry Busse, Vincent Lopez, Lou Forbes, Jesse Stafford, Buddy Rogers, Ethel Shutta, Harriet de Goff, Lynn Chalmers, Marton Downey, Donna Dae, Ruth Etting, Miriam Grahame, Julie Gibson, Lilia Kipicoca, Camille de Montis, The Boswell Sisters, Nick Lucas, Vivian Janis, Joan Edwards, Mary Lee Kelly, Leo Feist, Fred Crosby, Joseph Sudy, Buddy Clark, Wayne King, Arthur Ravel, Jimmy Dorsey, Kay Kyser, Art Jarrett, Evelyn and her Violin, Charlie Wright, Russ Morgan, Ozzie Nelson, Harriet Hilliard, Phil Spitznagel, Dixie Dunbar, Bob Crosby.

DANCE TEAMS

Chaney and Fox, Jack and Edna Torrence, Crawford and Coskey The Randalls
Peppino and Rhoda, Richard Stuart and Flora Lee, Mary Jane Moore and Billy Revel
Miles and Kover,, Peppini and Mascotte.

AUTHORS, COLUMNISTS, ARTISTS

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In compiling this list we have endeavored to include all of our distinguished visitors. If we have forgotten anyone we are sorry for the unintentional omission.

When the great Marshal Ferdinand Foch, generalissimo of the Allied Armies against Germany in 1917 and 1918, visited New Orleans during the course of an American tour, the Knights of Columbus of this city tendered him a ceremonial breakfast on the morning of December 8, 1921.

A special dish "Huitres Foch" had been presented in his honor, and "F Foch" as he autographed the menu was delighted with the meal. But when Jules Alciatore placed before him a bottle of fine Bordeaux, saved from Jules' private cellar (for Prohibition was still in force), he shook his head, saying in French:

"I am the guest of the American people, and as such cannot bring myself to break one of their laws."



Food Favorites Of The Famous

BY

ROY L. ALCIATORE

Having been asked to write a dissertation on the gustatory likes and dislikes of the great and near great who have been guests at Antoine's restaurant I shall begin by saying that of all the famous New Orleans dishes Huitres en coquille a La Rockefeller is beyond question the "plat" which has met with universal acclaim from visiting celebrities. More has been said and written about this one dish than about all the others combined. It was Buddy Ebsen, the cinema star who said: "A body hasn't lived until they've blistered their tongue on an Oyster Rockefeller at Antoine's." Leah Ray remarked: "When a girl eats Oysters Rockefeller for breakfast you know they must be good." Phil Harris who had never before been able to make up his mind of eat an oyster, tasted them a La Rockefeller and called for a second dish of these succulent bivalves.

Pompano en Papillote rates second place in the esteem of visiting moguls. Jules Alciatore was the first to introduce into New Orleans cooking in paper bags. A famous balloonist who had done fancy stunts on errant air waves at the French army maneuvers was to be entertained at Antoine's and Jules was told to prepare a dish which would resemble the gas envelope of a balloon. Pompano in the paper bag has been famous from that day onward. When this dish was served to President Franklin D. Roosevelt, champagne was substituted for the white wine ordinarily used in the sauce and the President was loud in his praise of this famous New Orleans delicacy. Pompano en Papillote has brought forth enthusiastic comments from Irvin S. Cobb, our genial Movie Director Cecil B. DeMille, Alfred M. Landon, Herbert Hoover and countless others.

Next in popularity are the famous "Pommes Soufflers" or blown up potatoes. The story of the accidental discovery of the method of cooking these potatoes has been told many times, nevertheless if we are to place end to end the question asked by ninety-nine percent of the visitors "What makes these potatoes puff up?" this question mark would girdle the globe many times. The late caricaturist Sidney Smith regained himself by stuffing these potatoes with Pompano en Papillote sauce and often suggested that we create a stuffed potato of this type. Among the devotees of Pommes Souffles I should say that Bobby Jones, Harry L. Hopkins, Sir Thomas Lipton and Cornelia Otis Skinner are the most enthusiastic.

The late Florenz Ziegfeld's favorite dish was frog's legs saute demi-Bordelaise and although he had never tasted these before visiting New Orleans he afterwards had hundreds of frogs shipped annually to his estate at Lake Edward in Canada. When Primo Carnera, the ex-fighter visited Antoine's it was found necessary to place bricks under the table legs to accommodate his great bulk. He had a light lunch consisting of a huge platter of Spaghetti Milanaise, two whole roasted chickens and the whole washed down with a bottle of Chianti. Prince Ferdinand Hohenzollern, grand-

son of Kaiser Wilhelm, introduced us to his favorite beverage, a mixture of Champagne with a small quantity of Red Bordeaux wine added.

When Ex-President William Howard Taft visited New Orleans in 1909 he was taken to Antoine's and was given a taste of the delicious Louisiana river shrimp. He called for more shrimp practically making a meal of these and pronounced them most delectable. Upon tasting the Cafe Brulot Diabolique, Bob Davis, roving correspondent of the N. Y. Sun, exclaimed: "I, the imperial ambassador from the immeasurable pit, pronounce your Cafe Brulot Diabolique and quintessence of Hell's best, brewed in the pit where all incomparable sinners take their vows and declare that death hath no sting and the grave no victory" The late John Ringling of circus fame on tasting the Cafe Brulot commented: "What could be more sublime than to taste the delights of heaven while beholding the terrors of Hell?"

Although fried catfish is not on the Antoine menu, we were forced to produce some from the market to satisfy the craving of Roscoe Turner, the speed flier. The late Sarah Bernhardt was very fond of Escargots or French Snails and Enrico Caruso repeatedly called for a Matelotte d'Anguille or eel stew. The Grand Duke Alexis, brother of the Czar of Russia regaled himself with Tortue Molle a La Rupinicoscoff, a soft shelled turtle stew prepared from a secret recipe given to Jules Alciatore by a famous Muscovite chef.

Harry Richman is fond of Shrimps Richman, a spicy dish created in his honor. The late O. O. McIntyre praised in his column the lettuce Chapon salad which he enjoyed at Antoine's. He was a lover of fine foods and had a special weakness for salads. Ex-President Theodore "Teddy" Roosevelt was very fond of game and when he sank his famous teeth into the fat breast of the papabote or Louisiana Upland plover which was prepared for him, it was evident that he appreciated the rare flavor for this new practically extinct bird.

Visitors from Norway and Sweden go for smogasbord and Hors d'Oeuvres, the French like bizarre dishes, the Italians love pastes and lots of Olive oil, the English lean toward roast beef, the Germans like simple food well prepared and the Americans are willing to try anything once.

Speaking of Ambassadors brings to mind an incident which transpired many years ago which is worthy of mention because we consider it to be the greatest moment of dark despair in the history of Antoine's. It seems that a great Ambassador was to be feted, dined and wined Chez Antoine and preparations and arrangements were made in advance to insure absolute perfection of details. Special dishes, the ingredients of which had to be imported, were imported with great care and patience and on the night of the banquet all was in readiness for the feast. The piece de resistance was brought in, presented to the Ambassador, who with calm and studied nonchalance declared: "If you don't mind I would like to have some sliced ham and cheese." After all, Ambassadors do get fed up on rich dishes, but why oh why did it have to happen to us?



engagement has been a success, my dear Jules, it is because you have provided me with the strength to make it so."



supply of Beluga Caviar—at Antoine's. Incidentally Beluga Caviar is probably the world's most expensive food article, the price being somewhere in the neighborhood of \$15 per pound.



There was in that year a vogue of lamb chops as a reducing diet. And so Jules simmered a thick slice of pineapple in its own juice until it had become a golden brown. Upon this was placed a tenderly broiled lamb chop. And over the whole was poured a special variant of Sauce Bearnaise, crowned with one inky-black broiled fresh mushroom. Behold! Cotelette Hawaii had sprung full-panoplied from the Jovian range at Antoine's because a hostess had suddenly changed her mind about dessert.

The Divine Sarah Bernhardt played her repertoire at the Old French Opera House in New Orleans in the early years of the present century—L'Aiglon, La Sorciere, and the rest. As a tribute from one supreme artist to another, it was the custom of Jules Alcatoire to prepare a small tureen of delicious soup each night, during her engagement, at such a time that he could with his own hands bring it to her in her dressing room just after the second act of whatever drama was on the night's bill.

On the closing night the great actress kissed him enthusiastically and declared: "If my New Orleans engagement has been a success, my dear Jules, it is because you have provided me with the strength to make it so."

Only one guest has ever carried gustatory coals to Antoine's Newcastle. That was the late Joseph Leiter of Chicago. To be sure, the sportsmen of New Orleans, bagging a limit of woodcock, snipe, doves, or wild duck, will occasionally bring them to Antoine's to be prepared in that matchless kitchen.

But the late Joseph Leiter whose favorite dish was fresh Beluga caviar, which he imported in ice containers from Russia, always carried his own supply lest the urge for a snack of these sturgeon eggs should find him where the delicacy was not to be obtained.

And even in New Orleans, he kept his own private supply of Beluga Caviar—at Antoine's. Incidentally Beluga Caviar is probably the world's most expensive food article, the price being somewhere in the neighborhood of \$15 per pound.

Women have the right to change their minds, and are proverbially prone to exercise this right. That fact is responsible for the last contribution of the late Jules Alcatoire to the list of notable creations which Antoine's has given the world of fine food "Cotelette Hawaii."

In 1932 a hostess selecting a luncheon menu for a group of friends she planned to entertain chose fresh pineapple for dessert. During the course of the luncheon she changed her mind and decided to close her meal with an Omelette Historique. What to do with the pineapple, already sliced and sugared in its own delicious juices?